

Interview Note Sheet

Server

Applicant Information	
Name: <u>Sharlene Punian (Charlie)</u>	Interviewer: <u>Sabrina</u>
Date: <u>11/7/19</u>	Rate of Pay: <u>\$14</u>
Position (s) Applied for: <u>Server or Any</u>	Referred by:

Test Scores					
Server	25/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
<u>Full-Time</u>
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>10 Tables</u> <u>4 tops</u> <u>pleased to have more tables added and will ask for help when needed</u>	<u>4-5 plates depends size</u> <u>lift with legs</u>	<u>Banquet Servers have overall view of all while restaurant servers focus on certain tables and guests</u>	<u>prefers to go by Charlie</u>

P.O.S. Experience: Y / N details: Aloha haka touch

Transportation	Regions Available to work:
<u>Reliable Car</u>	<u>Sac Bay Area</u>
Certifications (if any)	Availability
<u>Food handlers</u>	<u>open</u>
Uniforms Owned:	Recommendations:
☒ Bistro White ☒ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☒ Black Vest ☒ Long Black Tie Other: _____	☐ Acrobat Academy ☐ Lead Academy
Other Languages Spoken:	
<u>Hindi</u> <u>Some Spanish</u>	